RESERVE WINE

Bubbles

Paul Laurent Cuvée du Fondateur Brut NV, Champagne, France	100
Serol “Turbullent” Sparkling Rosé NV, Loire Valley, France	50

White

Clendenen Family Vineyards 2018, Chardonnay, Santa Maria, California	100

Red

Vigneti A Prua Rossese 2021, Liguria, Italy	50
Tenuta Rapitala Nero d’Avola, Sicily, Italy	50
Quadrio Nino Negri Nebbiolo, Merlot, Lombardy, Italy	75
Gragnano, Iovine Piedirosso, Aglianico, Sciascinoso (served chilled) Campania, Italy	75
Ridge Three Valleys 2021, Sonoma, California	75
Olivier Leflaive Freres Pernand Vergelesses 2019, Burgundy, France	100
Vidal-Fleury Chateauneuf- du-Pape 2020, Rhone Valley, France	100
Adaptation Cabernet Sauvignon 2018, Napa Valley, Califorinia	150

SEE NO EVIL PIZZA

210 W50th Street (in the subway)
www.seenoevilpizza.com | @seenoevilpizza

CRUSHABLE $14 | $56

Bubbles:	Cavicchioli 1928, Lambrusco, Emilia-Romagna, IT
White:	Fritsch, Gruner Veltliner, Wagram, AU
Red:	Fontaleoni Chianti, Sangiovese, Tuscany, IT

LOUD $16 | $64

Bubbles:	Robanera, Umberto Cavicchioli, Lambrusco, Modena, IT
White:	Erne, Vermentino, Tuscany, IT
Rosé:	Santi Infinito Rosé, Corvina, Rondinella, Molinara, Veneto, IT
Orange:	Kiki & Juan, Macabeo, Sauvignon Blanc, Valencia, ES
Red:	Mauro Veglio Barbera d’Alba, Barbera, Piedmonte, IT

WOW $18 | $72

Bubbles:	Indigenous Prosecco, Glera, Veneto, IT
Bubbles:	Vigna del Cristo SOR DOC, Lambrusco, Modena, IT
White:	Conti Formentini, Collio Sauvignon, Friuli-Venezia Giulia, IT
Red:	Love You Bunches, Sangiovese, Santa Barbara, CA *(chilled)*

COCKTAILS $18

See Spritz
prosecco, stellare primo, soda, orange

No Negroni Sbagliato
antica torino vermouth, stellare primo, prosecco

Evil Sangria
frozen house red, fresh fruit puree, orange

SODA $6

Red Bull, Coke, Diet Coke, Sprite

H2O $8

Mountain Valley (sparkling or still)

BEER & CIDER $10

Sunday Lager (3.9% abv)
Stone Delicious IPA (7.7% abv)
Forged Irish Stout (4.2% abv)
Cerveza Atletica (NA)
Wolffer Cider (6.9% abv)

STUZZICHINI

$6 each | three for $15 | five for $27

CREMINI
balsamic braised mushrooms, crispy sage leaves

CECI
chickpeas, lemon-garlic vinaigrette

GIARDINIERA
assorted pickled vegetables

MARINTATED OLIVES
orange, spices

FAGIOLI
fava bean puree, preserved lemon

ANTIPASTI $15

TOAST ALLA VELOCE
fresh sardines, caper-mint salsa, mozzarella, fresno, polenta bread

FRITTO MISTO
assorted fried spring vegetables, spring garlic aioli (v | gf)

UGLY EGGS
soft boiled eggs, tonnato sauce, calabrian chili crisp, bottarga (gf)

WHIPPED RICOTTA
marinated beets, ricotta, saba, focaccia (v)

SUPPLÌ AL TELEFONO
risotto croquettes, flor di latte, pomodoro (v | gf)

MORTADELLA
mortadella, olive salad, mustard greens, focaccia

INSALATA $17

GREEN
arugula, celery, fennel, almonds, pecorino romano, lemon vinaigrette (v | gf)

CAESAR
chopped romaine & radicchio, herbs, breadcrumbs, parmigiano, anchovy vinaigrette

CRUNCHY
little gems, arugula, herbs, red onion, ricotta salata, radish, tomato, red wine vinaigrette (v | gf)

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

PIZZA*

SPRING TIME $26
asparagus, egg, mortadella, taleggio

O.T.P. DANNY'S WAY $22
sauce, calabrian oregano, anchovies, pecorino romano, calabrian chili

CHEESE $20
sauce, mozzarella, caciocavallo, parmigiano (v)

MARGHERITA $22
sauce, basil, fresh mozzarella (v)

FUNGHI $25
mushrooms, panna, roasted garlic, parmigiano, fontina, arugula, lemon (v)

HELL PIE $27
sauce, hot soppressata, pepperoni, hot coppa, scamorza, pecorino, calabrian chili

PEPPERONI $25
sauce, pepperoni cups, mozzarella, oregano, pecorino, basil

OTTOBAGATTO $26
sauce, spicy beef & pork meatballs, mozzarella, parmigiano

RAPINI $25
broccoli rabe, potato, panna, ricotta, scamorza, pecorino, black pepper (v)

MEAN STREETS $26
sauce, fennel sausage, peppers & onions, scamorza, caciocavallo

SALAD DAYS $23
cherry tomato sauce, taggiasca olives, capers, red onion, basil, oregano (v | vg)

ADD ON +$5 (each)

anchovies | arugula | hot cherry peppers | meatballs | mortadella | mushrooms | olives | onions | pepperoni | prosciutto | sausage

*All pizzas available gluten free +$5

NOT PIZZA

EGGPLANT PARM $22
spicy tomato sauce, basil, mozzarella, parmigiano (v | gf)

SHRIMP SCAMPI $28
garlic-herb butter, market beans (gf)

VANILLA SOFT SERVE $9
extra virgin olive oil, sea salt -or- espresso, chocolate sprinkles

(v) vegetarian | (vg) vegan | (gf) gluten free